



JAC

Bread is JAC!

2013

SLICING



FROM THE SPECIALIST TO THE SPECIALIST...



IT'S NO COINCIDENCE THAT THE JAC BRAND SYMBOLISES BREAD SLICERS WORLDWIDE!

Like you, bread making is our speciality.

Like you, we demand the highest standards of quality from what we manufacture and sell. JAC operates two production facilities, in Liege and in Langres.

The Liege facility developed its expertise around bread slicers, while the Langres plant specialises in automatic dough processing machines.

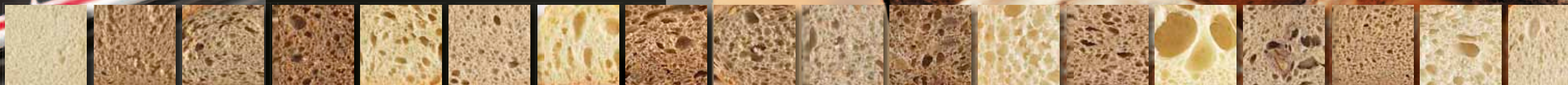
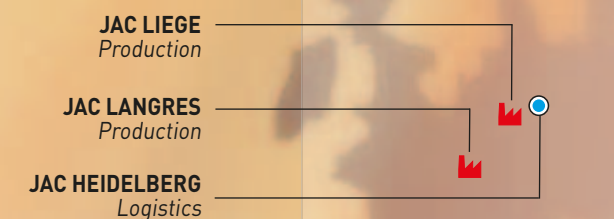
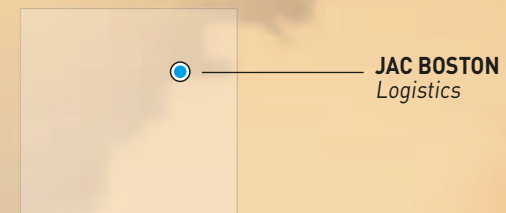
Each facility has its own Research & Development structure and its own production line. The facilities rely on the same distribution network, respect the same quality standards, employ the same approach towards their customers, offer the same after-sales service, etc.

With regards to quality of service, we operate two "Logistics" units, one is established in Boston, and the other in Heidelberg. This is what defines efficiency according to JAC.

Above all else bread is the most common staple diet in our Western societies. It can take all sorts of shapes, inherited from often deep-rooted traditions. The machines developed by JAC have the advantage of being able to adapt to any kind of bread and to all recipes, thus satisfying your customers' tastes and customs, but also your creativity and knowledge.

Your growth depends on solutions: we give them to you. The following pages are a perfect illustration of this statement.

The choice is yours ...





BREAD SLICERS

A range to suit all needs.

For several decades now, JAC has been manufacturing slicers in Liege. Our leading position as Europe's top manufacturer is not a coincidence: ever since we started up we have never ceased to innovate, improve and adapt our machines to suit the market. Our strength lies in the fact that we have designed and developed slicers that can cut any kind of bread, be it small, large, round, moulded, with a hard or soft crust. A major asset when equipment must be purchased in an ever-changing world.

From the small compact table-based slicer that will fit into tight places, or the self-service model packed with safety features, to the high-yield slicer designed for industrial bakeries, the eleven models in the JAC range meet all types of requirements.

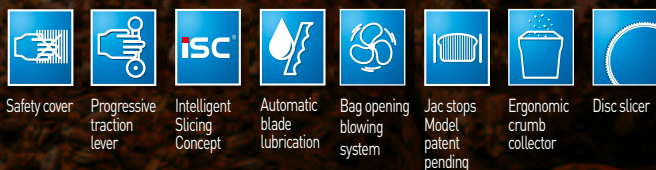
Built on a strong and reliable mechanism, they include scores of innovations, whether in terms of hygiene, safety, design, ergonomics, or performance. JAC's signature is illustrated specifically in the functions described on the right-hand page.

In designing each of them we have sought to bring you comfort and pleasure, just like we wanted them to be... for you!

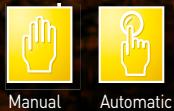
Take a tour of our models. Determine which of them meets all your needs best. Imagine it in your shop or in your production facility. Where necessary, adorn it with colours matching your trade name.

This JAC machine will remain your valuable assistant for long years to come!

SPECIFICATIONS



OPERATION



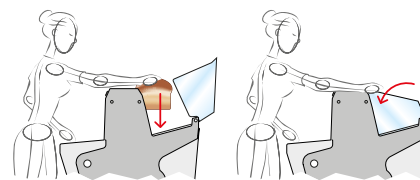
USE



CHOOSE YOUR BREAD SLICER



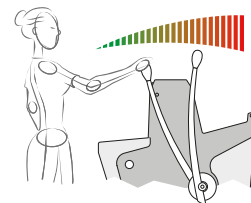
Safety cover (patent pending)



The ergonomic concept embraced by JAC makes handling your equipment not only comfortable but also extremely safe. Thinking ahead of European safety standards, our engineers have developed a clever patented mechanism. When closed, the safety cover triggers the start-up mechanism of the slicer, and opens automatically once slicing is over. Some models equipped with a lever offer the same type of system, combined with the lever operation in this case.



Progressive traction lever



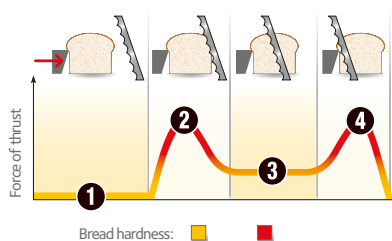
In searching for the best ergonomics, the JAC engineering team have achieved the design of a reversing drive coupled with the lever of the bread slicer.

This device will allow you to save your strength throughout the day, whilst ensuring fast and efficient slicing at all times.

The action obtained by the progressive traction lever has also the effect of starting up the slicing process carefully and of ensuring a sustained pressure where the sliced bread comes out.



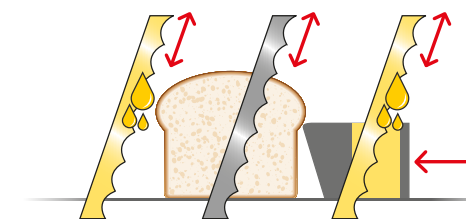
Intelligent Slicing Concept (patent pending)



ISC (Intelligent Slicing Concept) is an on-going automatic management system for slicing the bread based on the consistency of the latter. With this feedback system, the slicing operation can be carried out, without the operator's intervention, and irrespective of the bread consistency, whether warm, aerated, crusty or compact. As a result, you will be able to slice any kind of bread, without having to worry about setting up the slicer. Like you, the Jac ISC slicer boasts a real savoir-faire.



Automatic blade lubrication



Designed for bread with a high rye content, the blade lubrication system invented by JAC works in three stages:

1. Clean blades, coated with edible lubricant, and ready to start slicing.
2. Gradual use of the lubricant film throughout the slicing process in order to ensure a clear-cut separation of slices.
3. Cleaning and lubrication of the blades in the loaf hold-down system, following the slicing operation.

With this micronised lubrication system the least amount of lubricant is used (120 ml per 1,000 loaves) and it ensures constant cleanliness, whether in the slicing process or in the machine.

These bread slicers also feature a reinforced mechanical structure, high-strength Teflon-coated JAC blades, and a slicing counter.



Ergonomic crumb collector



The new generation bread slicers (Self, Venice, Modena, Chute) are fitted with this clever and hygienic system for crumb collection.



Jac stops (patent pending)



This Jac patented system further enhances the user-friendliness of the new generation Self Service bread slicers. As the blades retract, the slices are gathered and held together in order to facilitate the loaf extraction process from the machine.

WHERE?

06

PICO/PICOMATIC

The smallest among the major bakery slicers

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DURO

The major classics

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FACE+

Modern design in your shop

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ECO+

Save on surface area

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NEW SELF

First choice in supermarkets

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CHUTE

Ideal for slicing tin loaf

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FULL

High throughput machine for two users

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VARIA SELF

Self-service disc slicer

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VARIA PRO

Programmable disc slicer

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ZIP

Horizontal slicer for baguettes



PICO. FOR AN ATTRACTIVE DESIGN WITH POWER!



Picomatic



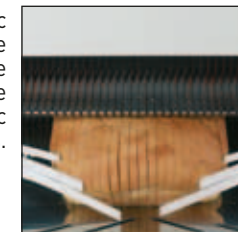
Pico



The smallest among the major bakery slicers

The user-friendliness, slicing quality and ergonomic design of this table-based bread slicer will no doubt win you over. The Pico and Picomatic are so compact that they can easily be integrated in your sales premises.

The Pico and Picomatic can easily take large round loaves. Once cut the slices are maintained by the Jac Flaps.



Also optional on the Pico and Picomatic is the supply of a base mounted on casters with an in-built shelf for storing bags.

A thermoformed tray made out of a high-strength techno polymer will collect up to 7 litres of crumbs.

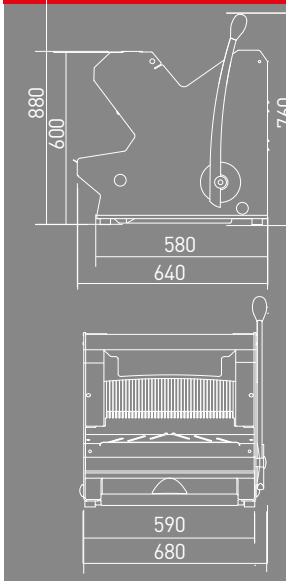


As an optional feature, the Pico and Picomatic can be fitted with a safety cover, which will start the slicer up, and open automatically once slicing is over.

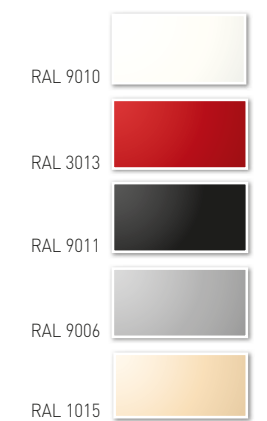


The digital screen tells the user when the blades should be replaced, and on specific machines, when the level of edible lubricant needs to be topped off.

DIMENSIONS (mm)



STANDARD COLOURS



	PICO 450	PICO 450M	PICOMATIC 450	PICOMATIC 450M
FEATURES				
Max. loaf dimensions (Lxwxh) (in cm)	44 x 30 x 18	44 x 29 x 18	44 x 30 x 18	44 x 29 x 18
Power output (in kW)	0,49	1,5	0,49	1,1
Net weight (in kg)	105	115	105	115
CHOICE OF				
Slice thickness (in mm)	from 8 to 16	from 9 to 11	from 8 to 16	from 9 to 11
Loaf height	low, normal, high	normal	low, normal, high	normal
Type of motor 400/230V	single- or three-phase	three-phase	single- or three-phase	three-phase
OPTIONS				
Base mounted on casters (62 cm)	•	•	•	•
Cover with automatic start-up	•	•	•	•

TECHNICAL SPECIFICATIONS



THIS MODEL IS THE WORLDWIDE BEST SELLER OF THE BRAND !



Duro



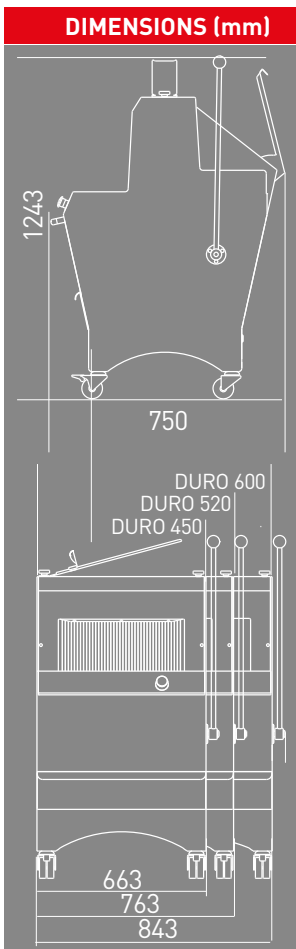
Small-scale bakeries' first choice of traditional bread slicers. Whether semi-automatic.

These silent bread slicers will amaze you by their reliability.

The classics with a well-established name

	DURO 450	DURO 520	DURO 600	DURO 450M
SPECIFICATIONS				
Max. loaf dimensions [Lxwxh] (in cm)	44 x 31 x 16	52 x 31 x 16	60 x 31 x 16	44 x 30 x 16
Power output (in kW)	0,49	0,49	0,49	1,5
Net weight (in kg)	150	165	175	165
CHOICE OF				
Slice thickness (in mm)	from 8 to 16	from 9 to 16	from 11 to 16	from 9 to 11
Loaf height	low, normal, high	low, normal, high	low, normal, high	normal
Type of motor 400/230V	single- or three-phase	single- or three-phase	single- or three-phase	single- or three-phase
OPTIONS				
Height raised by 8 cm	•	•	•	•
Double slicing version	•	•	•	-
Stainless steel cover	•	•	•	•

TECHNICAL SPECIFICATIONS





It's in the CREATION OF MACHINES THAT THE ART OF SLICING BREAD IS DISCOVERED !



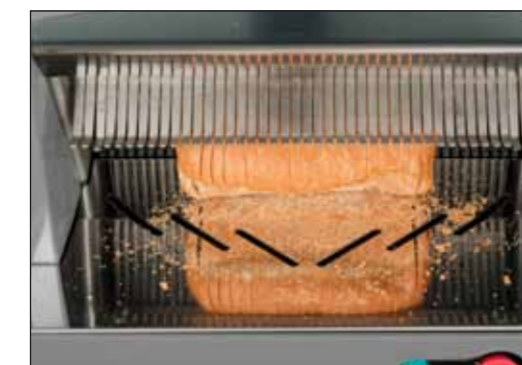
Design is associating aesthetics and ergonomics!

Clean lines, compactness, ease of use, noise reduced to a minimum with increased sturdiness makes this new machine a very special buy.

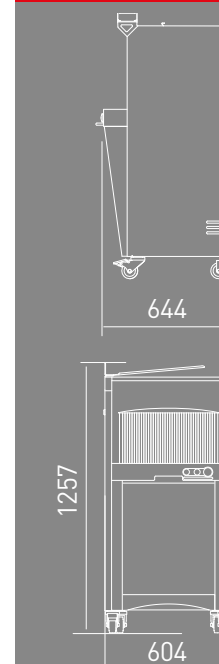
FACE+



JAC has designed a slicer that can fulfil the new demands of the bakery market. This machine is both good-looking and ergonomic. Its ease of use will surprise you.



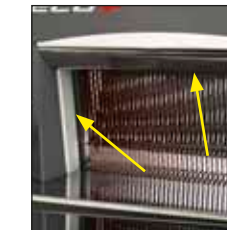
DIMENSIONS (mm)



A selector (available as an option) allows you to choose the pressure of the push plate when cutting. ISC® System



Side protection is designed to avoid any problems inside the bread placement housing.



We have given particular attention to the safety aspect of our machines to ensure that we are in compliance with European standards. This includes external protection from moving parts.

Tilt the front cover open and you will discover a clever removable crumb collector with a large capacity. With its perfect height, the tray can be emptied quickly and easily.



Front wheels are fitted with a foot-controlled locking system.



The ECO "M" version is fitted with the JAC lubrication system as standard (see p.5)

	FACE +	FACE+ M
SPECIFICATIONS		
Max. loaf dimensions (Lxwxh) (in cm)	44 x 32 x 16	44 x 31 x 16
Power output (in kW)	0.49	1.1
Net weight (in kg)	155	160
CHOICES AVAILABLE		
Slice thickness (in mm)	from 8 to 16	from 9 to 11
Loaf height	low, normal, high	normal
Type of motor 400/230V	single- or three-phase	three-phase
OPTIONS		
Height raised by 4 cm	•	•
Pressing plate pressure selector	•	•

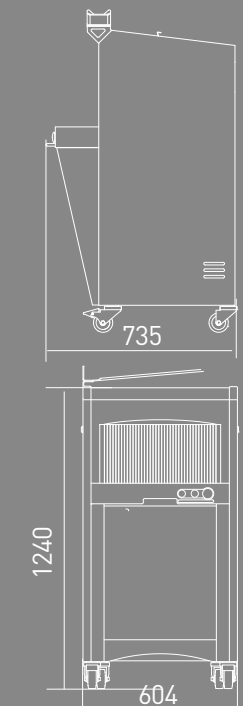
TECHNICAL CHARACTERISTICS





THIS REVEALS A HUGE TALENT !

DIMENSIONS (mm)



Modern design is now part of your bakery shop

The machine has the Face+ technical specifications and is also fitted (as an option) with a blower that greatly eases bread packaging.



ECO+



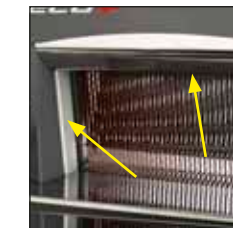
JAC has developed a slicing machine design suitable for the new requirements of the bakery sector. This machine is both good-looking and ergonomic. Its ease of use and perfect cutting capacity will surprise you.



A selector (available as an option) allows you to choose the pressure of the push plate when cutting. ISC® System



An automatically-opening safety cover allows bread placement when open; closing the cover starts the machine.



We have given particular attention to the safety aspect of our machines to ensure that we are in compliance with European standards. This includes protection from moving parts.

Tilt the front cover open and you will discover a clever removable crumb collector with a large capacity. With its perfect height, the tray can be emptied easily and in no time.



As an option the ECO+ is fitted with a high-performance blowing system that opens bags placed on the side tray. The gain in time is noticeable every day.



The ECO "M" version is fitted with the JAC lubrication system as standard (see p.5)

	ECO +	ECO + M
SPECIFICATIONS		
Max. loaf dimensions (Lxwxh) (in cm)	44 x 32 x 16	44 x 31 x 16
Power output (in kW)	0,49	1,1
Net weight (in kg)	165	175
CHOICES AVAILABLE		
Slice thickness (in mm)	from 8 to 16	from 9 to 11
Loaf height	low, normal, high	normal
Type of motor 400/230V	single- or three-phase	three-phase
OPTIONS		
Height raised by 4 cm	•	•
Pressing plate pressure selector	•	•

TECHNICAL CHARACTERISTICS





Bread is JAC!

Offer what has always been a dream but has never been asked for...

Now FACE+ and ECO+ are deliverable "customised"

A little...
A lot...
Passionately...



WRAPPING Long Life

EXCLUSIVE

TRENDY

LIFESTYLE

JAC has designed partial or full claddings for the new FACE+ and ECO+... This is a true wrapping experience! Choose among the numerous designs in the 3 collections for your new slicer cladding:

Exclusive for the exacting, with a real presentation experience!

Topical for the **Trendy**,

The contemporary **Lifestyle** that is you!

Jac has invented a new delight!





JAC DELIGHTS THOSE WHO SLICE THE BREAD THEMSELVES; IT'S A PRIVILEGE !



New Self



First choice in supermarkets

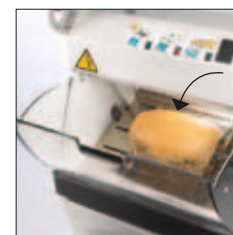
The new Self Service bread slicer leads the way to a new approach to bread slicing. Safety, user-friendliness and self service have become the main objectives. Here, everything is designed to offer both the bakery operator and the customers a risk-free slicing experience.

607 x 725 mm

When the cover closes, the cutting process begins.



Once the slicing process is over, a signal indicates that you may now retrieve the sliced bread.



Crumb collector
Open the front cover and you will discover a clever removable crumb collector with a large capacity. Positioned at just the right height, the collector is easily emptied in no time.



JAC Stop
This patented system from Jac further improves the user-friendliness of the new-generation automatic slicers. For taking out the sliced bread, the slices are collected together to facilitate picking them up.

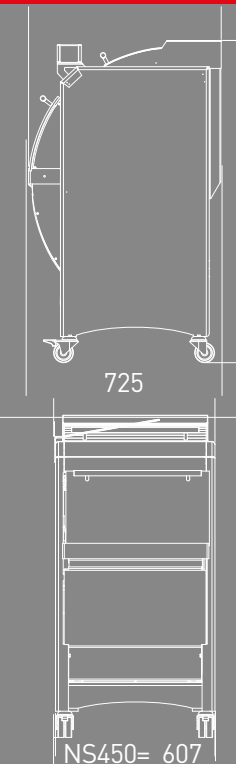


The bread holder is ergonomic and in the ideal position.



This machine is entirely constructed from very wear-resistant materials. It is designed for heavy self-service use.

DIMENSIONS (mm)



	NEW SELF 450	NEW SELF 450M
SPECIFICATIONS		
Max. loaf dimensions (Lxwxh) (in cm)	44 x 32 x 16	44 x 31 x 16
Power output (in kW)	0,49	1,1
Net weight (in kg)	210	220
CHOICE OF		
Slice thickness (in mm)	from 8 to 16	from 9 to 11
Loaf height	low, normal, high	normal
Type of motor 400/230V	single- or three-phase	three-phase

TECHNICAL SPECIFICATIONS



THE CHUTE IS THE BEST WAY TO DEAL WITH THOSE QUEUES !



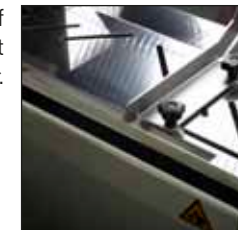
Chute



The same size Pullman loaves are loaded. Slicing can be carried out in series or per individual loaf, depending on the request.



With the adjustable loaf guides the bread can be sent accurately to the bagger.



The crumb collector is at the front of the machine and is easy to lift out..



The traction lever helps push the last loaves into the slicing blades.



The blowing system automatically prepares the bag to open for the next loaf.



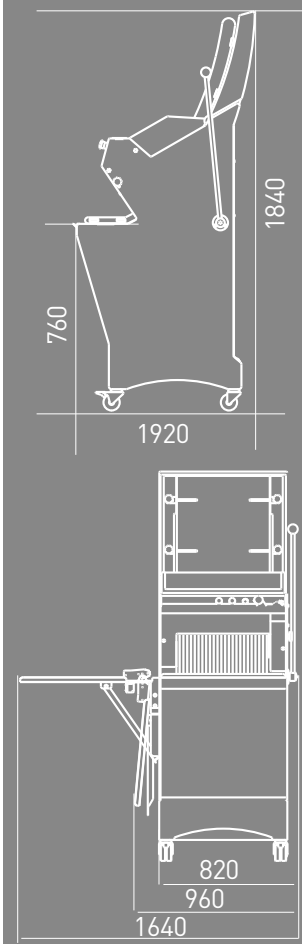
The ingenious system recloses the bagger-blower (option). This way, the Chute can be stored in a small space after use.



Ideal for slicing tin loaf

Load in series 5 to 7 same size tin loaves. The Chute will slice them non-stop for you. This slicer will save you a great deal of physical effort.

DIMENSIONS (mm)



CHUTE 450

SPECIFICATIONS	
Max. loaf dimensions (Lxh) (in cm)	44 x 16
Power output (in kW)	0,49
Net weight (in kg)	230
CHOICE OF	
Slice thickness (in mm)	from 11 to 16
Type of motor 400/230V	single- or three-phase
OPTION	
Folding bag-opening blowing system	•

TECHNICAL SPECIFICATIONS



THE FULL, AN INDUSTRIAL-SIZE
APPETITE FOR LOAVES !



Full



High output machine for two users

This fully automatic semi-industrial slicer in continuous operation can slice up to 1,000 loaves/hour. A quality investment for highly-demanding applications.

This high-capacity ramp (optional) featuring side guides and guide hold is used to store and take the loaves to the slicer.



Next to the front controls, a cutting counter enables you to record your work accurately.

A manual bread pusher for the last loaf.



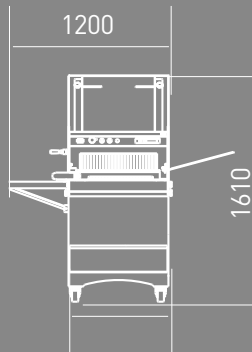
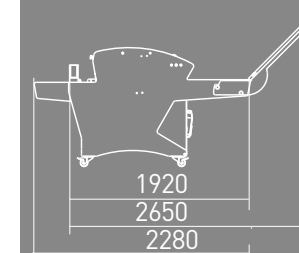
A drawer at the front has 2 bins of 33 litres for collecting crumbs.

This ingenious system consisting of a rotating bagger will allow you to promptly pack several loaves.



Instead of the delivery table and the air-blowing system for bagging sliced loaves, the Full is available with a 60 cm discharge belt.

DIMENSIONS (mm)



FULL 520

SPECIFICATIONS	
Max. loaf dimensions (Lxh) (in cm)	52 x 16
Power output (in kW)	1,1
Net weight (in kg)	370
Blowing system	included
CHOICE OF	
Slice thickness (in mm)	from 9 to 16
Loaf height	normal
Type of motor 400/230V	three-phase
OPTIONS	
Unloading ramp	•
Discharge belt instead of blowing system	•
Rotating stand	•

TECHNICAL SPECIFICATIONS



THIS MACHINES GIVE YOU THE CHOICE OF THREE SLICE THICKNESSES !

Varia Self



Maintenance
Easy access to the technical part for maintenance and repair.



Secure automatic claw
Getting hold of the bread is automatic. The claw comes out and pushes the bread to the slicing blade. (JAC Patent)



Safety cover
Slicing cannot start until the safety cover is closed.



Circular blade
The cutting takes about the same time as for a conventional slicer. The Varia can also cut loaves with a very hard crust.



Cutting options
The user can choose between three thicknesses: they are programmable from 5 to 25 mm. The machine starts automatically once the selection is made. Oil-free slicing.



Slicing stop
Slicing stop with automatic return (JAC Patent)



Bag holder
A bag-holder clip is fixed at the front right of the machine.

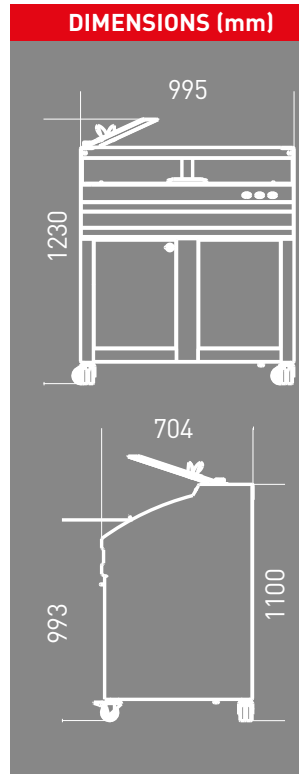


Bagger
The bread placer is fixed to the front left of the Varia and facilitates packaging the loaf.



The new self-service slicer that cuts your bread to size

This machine with a unique blade allows you to safely slice bread, while the choice of slice thickness is left to you.



SPECIFICATIONS		VARIA SELF
Max. loaf dimensions (Lxwxh) (in cm)		42 x 29 x 14,5
Power output (in kW)		1,1
Net weight (in kg)		230
Type of motor	400/230V	three-phase



**MULTIPLE CHOICE PAR EXCELLENCE:
SLICE NUMBER AND THICKNESS !**

Varia Pro



Maintenance.
Easy access to the technical part for maintenance and repair.



Secure automatic claw
Getting hold of the bread is automatic. The claw comes out and pushes the bread to the slicing blade. (JAC Patent)



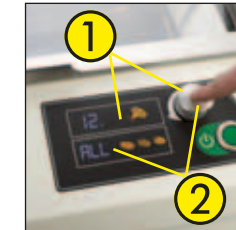
Safety cover
Slicing cannot start until the safety cover is closed.



Circular blade
The cutting takes about the same time as for a conventional slicer. The Varia can also cut loaves with a very hard crust.



Cutting options
After closing the cover, ① the user first chooses the slice thickness by first pushing the knob and rotating (select from 5 to 25 mm), and then ②, pushing again gives access to the number of cuts: by rotating the knob to select 1/2 a loaf or a number of slices or the whole loaf.



③ Then press the Start button and the slicing process begins.



Slicing stop
Slice-stop with automatic return (JAC Patent)



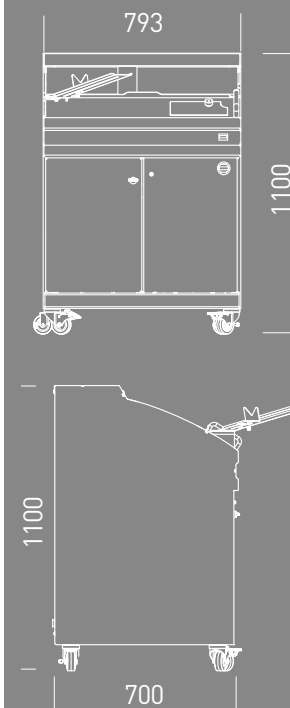
Bagger
The bread placer is fixed to the front left of the Varia Pro and facilitates packaging the loaf.



The new professional slicer that slices your bread in the quantity you want and to measure

With its circular blade, the **Varia Pro** does your slicing in full safety, giving you the choice of slice thickness between 5 and 25 mm, and choosing half a loaf, a few slices or the whole loaf.

DIMENSIONS (mm)



VARIA PRO		SPECIFICATIONS
CARACTERISTIQUES		
Max. loaf dimensions (Lxwxh) (in cm)	35 x 29 x 14,5	
Power output (in kW)	1,1	
Net weight (in kg)	230	
Type of motor 400/230V	three-phase	



LET IT DO YOUR HORIZONTAL SLICING JOBS
BECAUSE YOU HAVE ONLY TWO HANDS !



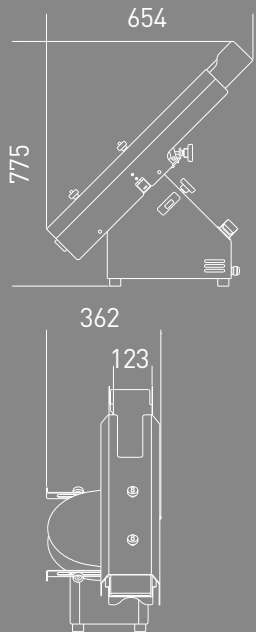
It works with a
baguette or a
roll

Quick, practical,
effective, it's a
perfect help in
your sandwich
shop

Zip



DIMENSIONS (mm)



Safety
The ZIP helps you every day in
avoiding a hand injury.



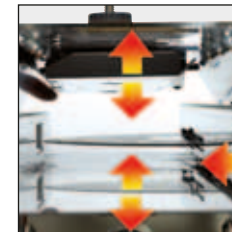
Power, Speed
The circular blade (easy to
replace) can accurately slice up to
2,000 items per hour.

Versatility
Adapts to a wide variety of
products: baguette, roll,
cake, etc.

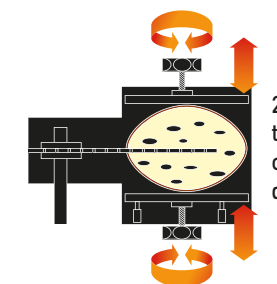
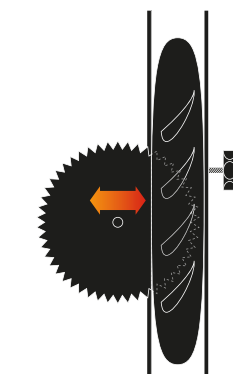


Safety
At the outlet, the stainless
steel flaps prevent accidental
entry of the fingers.

Adjustments
The two settings make it
possible to adapt to scores
of products and slice either
completely or partially.



1. Possibility of adjusting the blade
to the baguette width.



2. Possibility of adjusting
the blade to the thickness
of the baguette and to the
desired slice.

CARACTERISTIQUES

Max. loaf dimensions (Lxw) (in cm)	60 x 11 x 7
Power output (in kW)	0.49
Net weight (in kg)	35
Type of motor 230V	single-phase

ZIP

SPECIFICATIONS



AFTER SALES SERVICE

From the specialist...

You are an expert in your trade, and you demand top quality for your products. Everything must run smoothly, whether in your industrial bakery, or your bakery shop. The production equipment that you have purchased is the key to your success. You selected it for its performance.

However, it needs to last for a long time, and... you need the technical service to be there without any trouble when you need it, on the phone or on site, as required. And not just anybody: somebody with the required competence!

...to the specialist

Proximity and Competence

Our mission goes beyond the mere supply of equipment. You can count on our network of 250 authorised dealers, who will offer you near at hand assistance. Full knowledge of our products, availability of common spare parts, competence and speedy service. Thanks to a direct link with the JAC Troubleshooting Centre, they also benefit from all the factory recommendations and have the use of the best communication techniques.

Warranties

All the JAC equipment holds a 3-year warranty provided the required preventive maintenance is carried out. Spares parts, which are available for at least 10 years, are always delivered by express courier.

Health and safety requirements

All the new products developed by JAC are subjected to the most stringent health and safety tests. By meeting international standard organisations on a regular basis, we are able to anticipate future requirements. When you buy a JAC machine, you can be sure that you enjoy the best guarantees of conformity*.



* Depending on the model.

Non-contractual photos and technical data



➔ Ask for our promotional USB stick*



It contains our catalogues as PDF files, our rates, and photos and videos of our machines.



* for use only by our certified resellers.



Bread is JAC!



Europe

Germany	Lithuania
Austria	Luxembourg
Belgium	Malta
Bulgaria	Norway
Cyprus	Netherlands
Croatia	Poland
Denmark	Slovak Republic
Spain	Romania
Estonia	United Kingdom
Russian Fed.	Serbia
Finland	Slovenia
France	Sweden
Greece	Switzerland
Hungary	Czech Republic
Ireland	Ukraine
Iceland	
Italy	

Americas

Argentina	Guyana
Brazil	Uruguay
Canada	Venezuela
Chile	USA

Asia

China	Japan
Korea	Malaysia
India	Singapore
Indonesia	Thailand

Africa

South Africa	Morocco
Algeria	Nigeria
Angola	Uganda
Benin	Congo
Cameroon	Senegal
Ivory Coast	Tanzania
Egypt	Tunisia
Mali	

Middle East

Saudi Arabia	Lebanon
Bahrain	Oman
Arab Emirates	Syria
Iraq	Turkey
Israel	
Jordan	
Kuwait	

Oceania

Australia
New Caledonia
New Zealand
French Polynesia

SPECIFICATIONS



Safety cover Progressive traction lever Intelligent Slicing Concept Automatic blade lubrication Disc slicer

USE

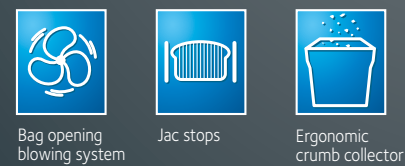


Self-Service Industrial use Bakery shop

OPERATION



Manual Automatic



Bag opening blowing system Jac stops Ergonomic crumb collector

EUROPE

JAC s.a. Liège
Verte Voie, 49-51
B-4000 Liège
Tél. : +32 (0)4 234 98 70
Fax : +32 (0)4 234 98 97
info@jac-machines.com

JAC s.a. Langres
3, rue du Lieutenant Didier
F-52200 Saints-Geosmes
Tél. : +33 (0)3 25 86 00 20
Fax : +33 (0)3 25 86 00 30
mail@jac-machines.com

JAC GmbH. Heidelberg
Vangerowstraße 14
D-69115 Heidelberg
Tel.: +49 (0)6226/952600
Fax: +49 (0)6226/9526012
post@jac-machines.com

USA

JAC Inc. Boston
14, Henshaw Street
Woburn, MA 01801
Tel. : + 1 781-721-2100
Fax : + 1 781-721-2112
office@jac-machines.com



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